

Application No. 10/521,310

Filed: January 13, 2005

Phillips et al.

**In the Claims:**

1. (Currently Amended) A method for reducing the level of poultry contamination resulting from the processing of poultry, wherein the processing of poultry includes the processing steps of scalding, picking, eviscerating, washing, rinsing and chilling said poultry, the method for reducing the level of poultry contamination comprising the steps of:  
adding chloramines as a disinfectant to process water used in at least one ~~of said~~ processing steps forming a disinfected process water; and  
using said disinfected process water in at least one of said processing steps, thereby reducing the level of contamination of the poultry at each of said ~~treated~~ processing steps.
2. (Original) The method according to claim 1 wherein said chloramines are comprised of monochloramine or any combination of monochloramine and dichloramine.
3. (Original) The method according to claim 1 wherein said chloramines are comprised of a combination of monochloramine and dichloramine in a ratio of about 1:0 to about 1:1.
4. (Original) The method according to claim 3 wherein said chloramines are introduced into said aqueous medium where said aqueous medium has a desired pH range to control said ratio of monochloramine to dichloramine.
5. (Original) The method according to claim 1 wherein said chloramines are present within said aqueous medium in nominally equimolar concentrations of monochloramine, dichloramine and free chlorine.
6. (Original) The method according to claim 1 wherein said aqueous medium contains residual monochloramine.
7. (Cancelled)

8. (Cancelled)

9. (Previously Presented) A method for processing poultry using a process for disinfecting a recyclable aqueous medium, said process for disinfecting comprising steps of:  
recovering at least a portion of aqueous medium from a processing step;  
filtering said recovered aqueous medium to remove particulate matter;  
disinfecting said aqueous medium with ozone;  
introducing chloramines to the finished water; and  
reusing said recovered, filtered, disinfected and chlorinated aqueous medium in a poultry processing step.

10. (Cancelled)

11. (Currently Amended) The method for processing poultry according to claim 9 wherein said chloramines are comprised of monochloramine or a ~~any~~ combination of monochloramine and dichloramine.

12. (Currently Amended) The method for processing poultry according to claim 9 wherein said chloramines are comprised of a combination of monochloramine and dichloramine in a ratio of about 1:0 to about 1:1.

13. (Currently Amended) The method for processing poultry according to claim 12 wherein said chloramines are introduced into said aqueous medium where said aqueous medium has a desired pH range to control said ratio of monochloramine to dichloramine.

14. (Original) The method according to claim 9 wherein said chloramines are present within said aqueous medium in nominally equimolar concentrations of monochloramine, dichloramine and free chlorine.

15. (Cancelled)

16. (Cancelled)

17. (Cancelled)

18. (Currently Amended) A method for reducing the level of poultry contamination resulting from the processing of poultry, wherein the processing of said poultry includes the steps of scalding, picking, post-pick, washing, rinsing and chilling, the method comprising the steps of:

recovering water used during at least one of said poultry processing steps;

treating said recovered water with chloramines and controlling the pH of said recovered water to ~~reduce~~ reducing microorganisms therein; and

reintroducing said treated recovered water into at least one processing step which uses heated water, whereby the combination of said treated water and said heated water reduces the level of microorganisms within said poultry.

19. (Currently Amended) The method for reducing the level of poultry contamination according to claim 18 wherein said chloramines are comprised of monochloramine or a ~~any~~ combination of monochloramine and dichloramine.

20. (Currently Amended) The method for reducing the level of poultry contamination according to claim 18 wherein said chloramines are comprised of a combination of monochloramine and dichloramine in a ratio of about 1:0 to about 1:1.

21. (Original) The method according to claim 20 wherein said chloramines are introduced into said aqueous medium where said aqueous medium has a desired pH range to control said ratio of monochloramine to dichloramine.

22. (Cancelled)

23. (Cancelled)

24. (Original) The method according to claim 18 wherein a primary disinfection step of the recovered process water is accomplished by a highly reactive disinfectant such as ozone before the introduction of chloramines.

25. (Cancelled)

26. (Cancelled)

27. (Cancelled)

28. (Previously Presented) A method for food processing comprising the use of an aqueous medium said food processing using a process for disinfecting said aqueous medium and food stuffs, said process for disinfecting comprising the steps of:

- recovering at least a portion of aqueous medium from a processing step;
- filtering said recovered aqueous medium to remove particulate matter;
- treating said aqueous medium by introduction of chloramines within said aqueous medium; and
- reusing said filtered recovered aqueous medium in a processing step.

29. (Cancelled)

30. (Original) A method for food processing or preservation comprising the steps of:

- injecting selected levels of chloramines within a water supply;
- freezing said chloraminated water thereby forming ice containing said selected levels of chloramines; and
- using said chloraminated ice to preserve food products or for pathogen control.

Application No. 10/521,310

Filed: January 13, 2005

Phillips et al.

31. (Currently Amended) A method for pathogen reduction in food stuffs within food product processing comprising the steps of:

providing an aqueous medium that comes in contact with food stuffs ~~within said food product processing~~;

treating said aqueous medium by the introduction of chloramines, wherein said chloramines ~~reducing~~ pathogens within foodstuffs ~~within said food product processing~~.

32. (Cancelled)

33. (Cancelled)

34. (Cancelled)

35. (Cancelled)

36. (Cancelled)

37. (Cancelled)

39. (Cancelled)

40. (Cancelled)

41. (Cancelled)

42. (Cancelled)

43. (Cancelled)

Application No. 10/521,310

Filed: January 13, 2005

Phillips et al.

44. (Previously Presented) A method of application for using monochloramine and dichloramine and combination thereof as an antimicrobial agent for pathogen control or to increase preservation of food stuffs said application selected from the group consisting of electrostatically accelerated spray, fogging mist, and high retention foam.

45. (Cancelled)

46. (Cancelled)